



## Product Specification

### Oenoferm® Zweigelt

Description: Red wine yeast for typical varietal fermentation of Zweigelt.  
Yeast species: *Saccharomyces cerevisiae*  
Ingredients: Yeast, Emulsifier E 491

#### **Analysis:**

Moisture: < 8 %  
Viable yeast cells: > 1 x 10<sup>10</sup> cfu/g  
Bacteria: < 10<sup>4</sup> cfu/g  
Moulds: not detectable

#### **Values for information purposes:**

Protein content 36 - 42 %  
Total nitrogen approx. 6,6 %  
Phosphate content 2.5 - 3 %

Lead ≤ 2 ppm  
Arsenic ≤ 3 ppm  
Cadmium ≤ 1 ppm  
Mercury ≤ 1 ppm

*Coliforms* < 100 cfu/g  
*Escherichia Coli* absent in 1.0 g  
*Staphylococci sp.* absent in 1.0 g  
*Salmonella sp.* absent in 25.0 g

This product is admitted in the European Union for the treatment of wine and complies in its purity with regulations presently in force and the OIV Resolution OENO 329/2009.

User must check compliance with national regulations